

CLOS LA COUTALE CAHORS MALBEC 2020/\$19.99



DESCRIPTION

Deep in the southwest of France, amidst dramatic rock formations and cliffs, the Lot River slowly snakes its way along the valley floor, coiling covetously around the charming town of Cahors. The diversity in architecture serves as a proud historical mark left by many previous generations of inhabitants. Once a former Roman town, Cahors was also a center of commerce during the Middle Ages that served as an important crossroads for pilgrims on the trail to Santiago de Compostella. Among the many specialties that have brought pride to the region, the constant has been its wine. A.O.C. Cahors is known as the “black wine” of the Southwest—the deeply inky, earthy wines that seem to complement the regional fare of duck (and duck fat!) so wonderfully. Cahors is also the birthplace of Cot, the grape more commonly known as Malbec. The Bernède family is an intricate part of this tradition, watching over one of the region’s oldest domaines that was founded before the French Revolution.

Today, Cahors’ jack-of-all-trades and Renaissance man, Philippe Bernède, continues the family tradition with both heart and ingenuity. Philippe’s vines rest upon the gentle slopes that rise up from the Lot River. He farms sixty hectares of land along the alluvial terraces of the Lot Valley that are rich in siliceous, clay, and limestone soils. The microclimate of the vineyards is ideal, with southwest sun exposure and topographic protection against the frost. Over the years, Philippe has tinkered with the house blend to achieve a greater equilibrium. Today, the blend consists of 80% Malbec and 20% Merlot, creating an intense wine that juggles elegant rusticity with everyday drinkability. Coutale has quite a record of age-worthiness as well and Philippe is not afraid to pull out older vintages of his wines alongside much more expensive Bordeaux. They stand up pretty well! Nothing beats a bécasse or cassoulet with an old Coutale, but a simple steak fits the bill just fine. Philippe’s genius is not only evidenced by his wines—he is also the proud inventor of a successful line of double-hinged corkscrews that

stands to change your future bottle-opening experiences!

Cahors obtained the AOC with 440 hectares. Today the appellation covers 4500 hectares.

CLOS LA COUTALE CAHORS MALBEC 2020

Le Clos La Coutale consists of 80% Malbec and 20% Merlot. The average yield of 45 hectoliters allows good maturity and regular quality over the years. Vinification is done in thermoregulated vats, regular punching allows a good extraction of aromas and fruit. The Clos La Coutale is then aged in barrels and wooden barrels for a year to obtain a good balance between tannins and fruit.

Tasting Notes

NOSE:

Aromas of farmyard, leather and blackberry.

PALATE:

In the limestone soils of the Cahors region, Malbec produces its darkest, most tannic manifestation, showing blackberry fruit in its youth, and tobacco, coffee, and meaty notes as it ages.

PAIRING:

Malbec is a medium to full-bodied red wine, and thus, it begs to be paired with more full-flavored foods. However, unlike Cabernet Sauvignon, Malbec doesn't have a super long finish (or as aggressive tannins), which means it will pair extremely well with leaner red meats, and even lighter cuts like dark meat turkey or roasted pork. The pairing secret of Malbec is that it works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese.

WINERY WEBSITE: <http://www.closlacoutale.com>

Cahors A.O.P., South West, France



